Hors d'oeuvres

Charred melon, *8*
mussels & dill

Pork rillettes *5*

Our egg mayo *5*

Crispy eggplant, *8*
pickled mustard seeds
& scallion

Marinated shrimp* *8*
red curry & crispy tapioca

Pour commencer

Tarte flambée *21*
Alsatian thin crust, onions & bacon

Onion soup gratinée *17*

Gazpacho, spicy ricotta & black olives *22*

Charcuterie & pâtés selection *25*
cornichons & Dijon mustard

Cured 'Amandine' trout *25*
almond & parsley

Duck foie gras terrine *27*
seasonal chutney, toasted brioche

Pâté en croûte *29*
Lucien Tendret's recipe since 1892

Escargots HALF DOZEN *16* / DOZEN *26*
garlic & parsley butter

20% GRATUITY SUGGESTED FOR PARTIES OF 6 OR MORE

Plats

Pan fried Amberjack *42*
sweet corn & smoked red pepper

Roasted cod *39*
yogurt, zucchini & mint

Grilled halibut *42*
warm cherry tomatoes & rouille sauce

Quenelles de brochet *31*
sauce Nantua

o **Foie de veau*** *38*
Lyonnaise potatoes & confit onions

o **Roasted duck*** *39*
globe artichoke & arugula

o **Filet mignon aux poivres*** *52*
peppercorn sauce

o **Skirt steak 'à la Bordelaise' *** *42*

o **Poulet rôti*** FOR ONE *35* / FOR TWO *65*
cooking jus

o **Hand-chopped beef tartare*** *33*
mesclun salad

Garnitures

Rainbow tomatoes, *12*
basil pesto

Pommes frites *11*

Mixed greens *8*

Green beans & ginger *12*

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS

Salades & Sandwiches

Lobster Roll* *36*
spicy mayo & tarragon

Croque-monsieur *22*
mixed greens

o **Benoit cheeseburger*** *26*
bacon & caramelized onions

Chicken Caesar salad *27*

Fromages

Selection of 3 mature cheeses *20*
Mothais sur Feuille ▪ Comté ▪ Roquefort

Desserts

Our baba *12*
Armagnac & whipped cream

Crème caramel *10*

Chocolate soufflé *14*
vanilla ice cream

Seasonal fruit clafoutis *14*

Tarte Tatin TO SHARE *24*
crème fraîche

Benoit profiteroles FOR ONE *12* / FOR TWO *22*
vanilla ice cream & warm chocolate sauce

Vanilla ice cream 'flood' with coffee *12*
from our Manufacture in Paris and praline

Ice cream & sorbet selection PER SCOOP *4*
vanilla, chocolate, pistachio,
lemon & mint, mango & passion fruit, coconut, blackcurrant

o ALL OUR MEATS ARE ANTIBIOTIC-FREE AND FROM COMITTED FARMERS

Remontée de cave

CHAMPAGNE / SPARKLING	4 OZ
N.V. **Moët & Chandon** - Brut Impérial	*25*
N.V. **Barons de Rothschild** - Brut	*25*
N.V. **Vincent Couche** - Chloé - Extra Brut	*26*
N.V. **R. Montcuit** - Grands Blancs - Grand Cru blanc de blancs	*24*
2012 **Veuve Clicquot** - Grande Dame	*38*
2012 **Dom Pérignon**	*49*
N.V. **Barons de Rothschild** - Rosé	*26*
N.V. **Ruinart** - Rosé	*28*
2018 **Le Mauzac de Pierre** - Cuvée Nature - Brut	*16*

BLANC	5 OZ
2020 **Alsace Riesling** - Hugel	*16*
2017 **Alsace Pinot Blanc** - Les Jardins - Ostertag	*15*
2019 **Arbois** - Vieilles Vignes - Vin sans Nom	*21*
2020 **Chablis** - Saint-Martin - Domaine Laroche	*22*
2019 **Bourgogne** -Cuvée St Vincent - Vincent Girardin	*20*
2019 **Meursault** - Les Tillets - R. Dupont-Fahn	*32*
2020 **Santa Ynez Valley Chardonnay** - Citrine - Enfield Wine Co.	*19*
2020 **Vouvray** - Champalou	*16*
2015 **Reuilly** - Toison d'or - Domaine les Pöetes	*19*
2020 **Bordeaux Côtes de Bourg** - Château La Grave	*15*
2020 **Sancerre** - Petit Bateau	*21*
2014 **Pacherenc Du Vic Bilh** - Château Montus	*20*

ROSÉ	
2021 **Côtes de Provence** - Les Commandeurs - Peyrassol	*19*
2019 **Sonoma County** - Oeil de Perdrix - Belle Glos	*14*

ROUGE	
2017 **Bourgogne Côte d'or** - P. Bouley	*21*
2019 **Côte de Nuits Villages** - Domaine Julien Gérard & Fils	*23*
2018 **Volnay** - Vieilles Vignes - Domaine Rossignol-Fevrier	*30*
2019 **Sonoma County Pinot Noir** - Little Boat	*20*
2018 **Saumur** - Clos du Tue Loup - Monopole - A. Lambert	*20*
2016 **Puisseguin Saint-Emilion** - Château des Laurets	*23*
2014 **Castillon Côtes de Bordeaux** - Domaine de l'A	*23*
2010 **Listrac-Médoc** - Château Fourcas Hosten	*25*
2020 **Vin de France** - Cuvée Minerve - Incipio	*15*
2020 **Fleurie** - Les Marrans - Domaine des Marrans	*16*
2020 **Châteauneuf-du-Pape** - Domaine de la Solitude	*30*
2018 **Napa Valley Cabernet** - Fortune 1621	*21*

Cocktails

CREATIONS

Inglorious Berries *17*
Vodka, lemon, strawberries, vanilla

Toasted Negroni *17*
Toasted hay infused gin, Campari, Dolin rouge

Scrat *17*
Tequila, Chartreuse, tea syrup, lemon

Rosy Cheeks *17*
Grape infused gin, grapefruit, elderflower, bitters

Vent Frais *17*
Cucumber infused gin, sparkling wine, elderflower, lemon

So French & So Clean *17*
Single malt french whiskey, salers, fernet,
cap corse quinquina blanc

Fiji Tendencies *17*
Vanilla infused Fiji rum, pineapple, bitters

Around the Clock *17*
Red chilli pepper infused mezcal, grapefruit, lime, egg white*

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